

nibbles

			each	½ dozen
nocellara olives (gf*/df*/v*)	4	natural (gf*/df*)	4.5	25
focaccia anchovy butter (df*/v*)	4	grilled gremolata, roasted garlic (gf*/df*)	5	29
arancino nduja & taleggio	2 each	pickled n25 caviar, cucumber (gf*/df*)	6.5	38
smoked cod's roe tartlet arruga caviar	4 each	fried nduja x'o sauce, chilli (df*)	5	29
lardo di colonnata crostini, walnut (df*)	4 each	unruly quattro 1 of each (df*)	20	

starters

chicken & duck liver parfait crispy chicken skin, brown butter brioche, walnut	15
hand-dived orkney scallop crudo gentleman's relish, crispy caper, 'nduja dressing, anchovy (gf*/df*)	21
wild garlic velouté cashel blue tortellini, new season peas, iberico ham (v*)	16
chalk stream trout asparagus, roe butter sauce, raisin puree (gf*)	18

mains

mushroom risotto raedwald cheese, morels, black garlic (v*/gf*)	26
suffolk wild bass black olive & potato ragu, brown crab & chilli sauce, burnt lemon	32
devon duck roasted breast, slow cooked leg cannelloni, beetroot, kale, grape mustard dressing	30
roast 40-day aged beef roasties, roots, greens, yorkshire pudding (gf*/df*)	
sirloin	29
fillet	32.5
upgrade to ox cheek stuffed yorkshire pudding	4
iron age wild boar sharing roast (for two to share)	35pp
roasted cutlet, glazed belly, crispy head, crispy crackling puff, roasties, roots, greens, lardo gravy, apple sauce	
50-day aged rib of hereford beef (for two to share)	45pp
ox cheek stuffed yorkshire pudding, roasties, roots, greens, bone marrow gravy, cauli cheese	

sides

extra gravy	2
bone marrow gravy	3
roasties	4
cauli cheese	5

*please inform us of any allergies: (gf)(df)(v) gluten free/dairy free/vegetarian are often adaptations of our dishes (and may well differ to the original description). ** game may contain shot
a £1 discretionary charge is added to your bill to support Red Rose Chain's work with the disabled & marginalised